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A BOOK OF
Favorite Recipes

A Book of
Favorite Recipes
1923

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Mrs. Sallie Byrd, Leader

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SOUPS

CREAM OF CELERY

Take 1 cupful of chopped celery, 1 potato, 1 small onion and cook together until done in salted water. Strain, bring to a boil. Add to this about 1 teaspoon of butter, also 1 cupful of milk thickened with 1 tablespoon of cornstarch. Cook until as thick as cream.

WHITE POTATO SOUP

One quart of milk and four or five potatoes. Boil potatoes until done. Put milk on to boil. Mash potatoes smooth and add boiling milk, butter, salt and celery salt to taste. Rub this through strainer and serve at once. Whipped cream adds very much.—Mrs. Charles Perry.

CREAM TOMATO SOUP

Cook 1 quart tomatoes with 1 small onion till it will press smoothly through a seive, about twenty minutes. Season with salt and pepper and add 1 tablespoon of butter and a pinch of soda to counteract the acid of the tomato. Keep this at boiling point.

Let 1 quart of sweet milk be boiling hot in a pan that will hold 2 quarts, while both are hot pour tomato into milk, stirring it and serve at once. The cream in the milk thickens the soup. It should not curdle if mixed properly. Season to taste.—Mrs. George Wade.

FISH

FILLET OF FLOUNDER

A flounder weighing at least two pounds can be filleted at home or at the market. Cut off the head and side fins, slit skin at the sides and pull off in one piece on each side. Score the meat with a sharp knife down the back-bone and very gently work the knife under each of the four fillets from the center out. Dip these pieces of solid fish in seasoned egg and crumbs, or in a batter, and fry. Serve with tartar sauce, which can be bought ready bottled.—Selected.

BAKED FISH

A fish weighing from four to six pounds is a good size to bake. Make a dressing as for turkey, and cook before putting in fish. Fill the body and sew up, lay in a large dripper, with bits of butter, dredge with flour, and lay over the fish a few thin slices of salt pork to season it. Put pint of water and a little salt in pan, baste frequently. Bake a nice brown. After taking fish out, pour half can of tomatoes into gravy and let cook for a few minutes, and pour over it.—Mrs. Chambers.

DRESSING FOR BAKED FISH

One cup stale bread crumbs, 1 tablespoon melted butter, ½ teaspoon salt, a few grains pepper, few drops onion juice, 1 tablespoon parsley cut fine. Mix ingredients in order given. This recipe makes stuffing for a four-pound fish.—Mrs. J. E. Murphree.

BAKED SALMON

Three hard-boiled eggs chopped fine, 1¼ cups rolled crackers, 1 small can salmon, the can two-thirds full of hot water. Drain the salmon, separate from all skin and bone; shred into flakes. Season with salt and pepper to taste. Mix with egg and ½ cracker crumbs. Melt two tablespoons butter and mix with remaining crumbs. Put first ingredients into buttered baking dish and spread last half of crumbs over top and bake 20 minutes.—Mrs. W. W. Dorman.

MEATS

DUMPLINGS FOR CHICKEN STEW

Take one pint of flour, one egg, and water enough to mix it into a very stiff dough, which knead till perfectly smooth. Roll out into a sheet as thin as possible and let stand to dry for at least an hour, then cut into narrow strips and drop, one by one, into the boiling stew, with plenty of water in it, and boil for at least half an hour, shaking the pot occasionally, but never stirring. Do not take cover off pot, after putting the dumplings in the stew.

When done pour all into a large platter and dust with pepper. This is a delicious stew and the dumplings besides being tender and toothsome, can be eaten with impunity by an invalid.

LEG OF MUTTON ROASTED AND PLANKED

Choose a small leg of fat mutton and trim it. Season with salt, pepper and finely chopped parsley. Roast it in a hot oven for 30 minutes; baste frequently, and finish the cooking on a hot plank in a slacker oven until tender. Serve with gravy on a hot plank covered with cooked and seasoned noodles; garnish with cut-out cooked turnips and carrots and sprigs of parsley. The mutton may be carved on the carving board.—Selected.

CREAMED DRIED BEEF

Turn boiling water over the beef, drain, put in skillet with tablespoonful of melted butter, cook for a minute, then turn in a cup of milk, bring to the boil and thicken with a blend of butter and flour. May be served on nicely browned toast—Selected.

CROWN OF LAMB ROAST

Take six pounds of lambs chops cut in one piece, separate all the ribs without detaching them, chop off a little of each chop-bone, and season with salt and pepper. Roll the piece into a crown shape, leaving a space in the center with can be filled with chopped meat, or when done filled with mashed potatoes and green or canned peas. Roast in moderate oven, basting frequently, an hour and a half. Garnish with parsley, decorate each chop-bone with paper frills and surround with stuffed tomatoes baked separately. For stuffing use onions that have been chopped in fine pieces softened in butter, bread crumbs, pepper, salt, sugar to taste, bake 40 minutes.—Selected.

BEEF ROLL

Beef one-half pounds, 1 pound pork, 1 onion, 3 slices browned bread, grind. Add 1 or 2 beaten eggs, salt and pepper, 1 teaspoonful, 1 cup boiling water, make 2 rolls and bake ½ hour without any water in pan.

—Mrs. Ella Wade.

CREAMED CHIPPED BEEF ON TOAST

One can of chipped beef cut into small pieces, pour boiling water over it and let stand about 2 minutes. Then put into a cream sauce made of 1 pint sweet milk, table spoon of butter, salt and pepper, and cornstarch to thicken. Spread on nicely browned toast.—Mrs. E. G. Burchfiel.

LIVER PIE

1 pound beef liver, 2 slices bacon, 5 medium sized potatoes, 1 small onion, 3 tablespoons flour, 2 tablespoons salt, 2 cups boiling water. Cut into strips and parboil 5 minutes in boiling water, to cover, drain and roll in flour, fry bacon crisp, remove and fry liver in bacon fat until nicely browned. Put liver in casserole, add boiling water to fat in pan and stir till blended into gravy. Put bacon on liver, mash cooked potatoes mix with rest of flour and salt. Spread on liver pouring gravy over all. Bake until potatoes are brown in slow oven.

—Mrs. Murphree.

PRESSED CHICKEN

Use a hen or 1 or 2 small chickens. Boil in small quantity of water until tender, remove meat from bones, grind, season, and add 6 hard boiled eggs chopped fine; mix thoroughly with liquor in which chicken has been boiled, which should measure about a teacupful. Put in a mould, pan or crock, cover and place on it a heavy weight, when thoroughly cold slice and serve. If one should care to use broth for any other purpose, 2 tablespoons of Cox's gelatin dissolved in water will do as well for mixture.

—Mrs. J. M. Shelburne.

SPRING MOUSSE

Chop and pound ¾ cups of cold cooked chicken or veal, add ½ cup heavy cream and force thru a puree strainer. Add ½ teaspoon gelatin dissolved in 3 tablespoons of stock. Season with salt and cayenne, then add another half cup of cream. Mould in individual serves. Chill and serve on lettuce leaves. The mould may be lined with aspic, lemon or sautern jelly.—Mrs. J. H. Cornwell.

BREADS

SALT RISING BREAD

Let one cup of sweet milk come to a boil, stir in two heaping tablespoons of meal, making a thin mush. Add a pinch each of soda and salt and one half teaspoon of sugar. Put in warm place over night. Next morning scald another cup of sweet milk, cool with water till hand can be held in it. Into this stir the meal yeast with enough flour to make a thick batter, adding again a pinch each of salt, soda and sugar. Put in bucket in a warm place, when it has risen nearly to the top make into bread, adding a large tablespoon of lard, teaspoon of salt and enough flour to make a smooth soft dough. Make into rolls or loaves and set to rise in a warm place. When nearly to top of pan, bake in a moderately warm oven. The bread rises soon after being put to bake.

—Mrs. R. A. Hardin.

YEAST LIGHT BREAD

Four Irish potatoes, peel, slice and boil in water to cover them, mash smooth in same water and when cool add ½ cup of yeast, or the sixth part of cake of compressed yeast dissolved in tepid water, a dessert spoon of sugar, 1 teaspoon salt, 1 tablespoon lard, 1 pint flour, mix lightly, the batter should be very soft. Set in warm place to rise; in two or three hours it will be full of bubbles and looks like yeast. Work in flour, adding water if needed, making a soft dough. Set to rise in warm place about four hours. Knead until smooth, adding a little more flour; make out in rolls or loaves and let rise before baking. Place in greased pan.—Mrs. A. A. Pratt.

EVERLASTING BREAD

One quart milk, sealed and cooled, 1 cup mashed potatoes, 1 cup melted lard (or substitute) ¾ cup sugar, 1 cake compressed yeast softened in ½ cup water, 2 teaspoons baking powder, 1 teaspoon soda, 5 teaspoons salt, flavor to make soft sponge.

Let rise until full of gas bubbles, add flour to make a stiff dough, knead thoroughly and put in refrigerator. It must be kept cold, and will keep well 4 or 5 days. From this foundation can be made many kinds of bread and rolls, by rolling and shaping dough in desired shape. Rolls will rise in about an hour. For coffee cakes for breakfast, roll out at night leaving it in refrigerator over night; in the morning it will be ready for the coating of butter, sugar and cinnamon and the oven.

—Mrs. G. W. Scandrett.

NUT BREAD

One egg, ½ cup sugar, ½ cup sweet milk, ½ cup nuts, 2½ cups flour, ½ teaspoon salt, 2 teaspoons baking powder; mix and let stand 20 minutes and bake in moderate oven.—Mrs. Dora Maffett Walker.

MUFFINS

One cup meal, 1 cup butter milk, 1 tablespoon lard, ½ teaspoon soda; ½ teaspoon salt; 1 egg; mix; grease and heat muffin pan before filling. Makes six muffins.

—Mrs. Alice Johnson.

VIRGINIA BREAD

One pint sweet milk; 1 pint butter milk; 1 level teaspoon soda, butter size of egg, 3 tablespoons corn meal, 3 eggs; pinch of salt. Cook until brown, stir all as usually.—Mrs. Olin B. Newman.

POPOVERS

One cup milk, 2 well beaten eggs, 1 cup flour, ¼ teaspoon salt. Add milk to the eggs and pour over flour stirring constanly. Beat with egg beater until full of bubbles then pour into hot gem pans. Bake 30 minutes.

—Mrs. Ella Hubbard.

VEGETABLES

CORN-MEAL DUMPLINGS

One cup of corn meal, 1 cup of hot milk, 1 egg, ½ cup of flour ½ teaspoon salt, 1½ teaspoons baking powder. Add the liquid, hot, to the meal and after mixing until smooth, allow it to stand until cool. Sift the flour with the baking powder and salt, and add it to the meal with the egg slightly beaten. Drop by small spoon into the boiling stew and cook, closely covered, for fifteen minutes.

PLAIN DUMPLINGS

Two cupfuls of flour; 4 teaspoons baking powder, ½ teaspoonful of salt; cold water to moisten to a soft

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dough. Sift the flour, baking powder and salt together. Add the water, a little at a time, until the mixture can be dropped from a spoon. If one has plenty of milk it is well to use it, but water will make a dumpling which is just as delicate. If the dumpling is cooked in the stew no shortening is needed, but if it is cut out like a biscuit and steamed, half a tablespoonful of shortening may be added to the dry flour before moistening with the water or milk.

All dumplings may be turned out onto a floured board, rolled, and cut as one does biscuits. These may then be steamed in a steamer, set over the stew. They will be drier when made this way, but, of course, not quite so delicate.

The important thing to remember in cooking dumplings is not to lift the cover for at least ten minutes after the dumplings are over the stew.

IRISH STEW WITH POTATO DUMPLINGS

Two pounds of shoulder or breast of lamb; 1 quart of boiling water; 2 onions (thinly sliced); 3 potatoes (quarted); 2 teaspoonfuls of salt; 1 tablespoonful of flour; 1/8 teaspoonful of pepper.

Cut the meat into small pieces and place it in a kettle with the onions, salt and pepper. Cook slowly until the meat is tender; add the potatoes, and the flour with cold water. When the potatoes are tender, drop in the dumplings and cook for fifteen minutes without lifting the cover.

POTATO DUMPLINGS

One cup mashed potatoes, 1 egg, 1/2 cup flour, 1/2 tablespoon chopped parsley, 1 1/4 teaspoons baking powder, 1/2 teaspoon salt, water to moisten if needed. Sift the flour with the baking powder and salt. Add to the mashed potatoes, and moisten with the egg slightly beaten. If the mixture is too dry—that is, if it will not hold together—add a few drops of water. Add chopped parsley, and drop by spoonfuls into the stew.

VEGETABLE STEW WITHOUT MEAT

Eight small onions, 8 small carrots or 4 large carrots cut into halves lengthwise, 4 white turnips cut into halves lengthwise, 1 cup celery cut into small pieces, 3 potatoes cut into quarters, 1 cup canned tomatoes, ¼ cup drippings, 1 quart water (more if needed), 1 teaspoon salt, 1 teaspoon paprika, 1 teaspoon table sauce, 1 tablespoon chopped parsley, ⅛ teaspoon pepper. Wash and prepare the vegetables. Leave the onions whole and cut the other vegetables as described for other stews. Fry them all, except the potatoes, in the fat for half an hour, being careful not to burn them. Add the toma-

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toes, water and seasonings, except the parsley, and simmer slowly until the vegetables are soft. Add the potatoes, and cook for half an hour. Dumplings may be served, cooked separately.

MASHED SWEET POTATOES

Eight medium size sweet potates, boil until the skin will slip off easily, then mash them with a wooden or silver fork. Add 1 cup sweet milk, ½ cup sugar, butter size of an egg; mix well, set in oven and brown lightly. May add nuts and raisins and put marshmallows on top before baking.—Ms. J. M. McCord.

DELICATE CABBAGE

Slice cabbage coarse, put into hot water and let come to a boil. Drain and put into boiling salt water and cook done. Then drain and put into baking pan a layer with butter in bits and bread crumbs till full. Pour over this 2 beaten eggs with a cup of milk. Salt and pepper to taste. Use more milk if necessary. Bake quickly ½ hour.—Mrs. Ella Wade.

CORN PUDDING

Grate 6 full ears of tender corn, mix with 1 large cup of sweet milk, 3 well-beaten eggs and ½ cup butter. Add a dash of salt and bake in a pudding pan till thoroughly done. Serve hot.—Mrs. H. E. Watlington.

DRIED BLACK-EYED PEAS

Boil 1 cup dried peas until done. When done mix with a chopped onion and a can of tomatoes cooked down and seasoned with sugar, pepper and salt. Put into baking dish. Bake with slices of pork or salt meat. Either cook the peas with salt meat or with fat left from pork roast or salt meat fried out.—Mrs. Ella Wade.

CANDIED CARROTS

Boil carrots until done, peel and slice; cover with sugar and butter, adding a little water, and bake like candied yams. Add flavoring to taste.—Mrs. Sallie Byrd.

STUFFED APPLES

Pare and core as many apples as you have guests. Fill each cavity with sugar, top with butter and cover half way with water. Cook in an open vessel until tender. Arrange the apples in a casserole, stuff each with pitted stewed prunes, top with a marshmallow and brown.—Mrs. L. A. Whetstone.

SWEET POTATO AND ALMOND CROQUETTES

Four or 5 sweet potatoes, ½ cup blanched almonds, milk or cream, 1 teaspoon salt, 2 tablespoons butter, dry bread crumbs, 2 eggs.

Bake sweet potatoes. When soft break apart, scrape

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out the pulp and pass thru a sieve. There should be 2 cupfuls. Add salt, butter and 1 beaten egg, chopped and powdered almonds and sufficient hot milk or cream to make of a consistency to handle. Shape into croquettes, roll in the remaining egg, beaten slightly, then in crumbs and fry in smoking fat.—Selected.

SWEET POTATO BALLS

To two cups of hot mashed potatoes, add 3 tablespoons butter, 1 egg, well beaten, and salt and pepper to taste. Nuts and raisins may be added. Shape into small balls, roll in flour, fry in deep fat and drain.—Selected.

GREEN CORN CUSTARD

One egg well beaten, 1 level cup corn pulp (fresh or canned), ½ cup cracker crumbs, ¼ cup sugar, ½ level teaspoon salt, ¼ level teaspoon black pepper, 2 cups milk. Mix all the ingredients together; turn into a buttered dish. Let bake until firm in the center. Serve as a vegetable or as the hearty dish at luncheon.—Selected.

BROILED TOMATOES

With ripe but firm tomatoes, cut out a small portion around the stem, and cut each in halves crosswise; sprinkle with salt and pepper, dip in crumbs then in butter or slightly beaten egg, and again in crumbs. Let cook on a well-oiled broiler about eight minutes. Serve on broiled steak or chops or on toast.—Selected.

SALADS

BANANA SALAD

Select small, perfect bananas; peel and roll in mayonnaise dressing, then in chopped nuts. Serve on lettuce leaf.—Mrs. J. W. Richardson.

TOMATO SALAD

Remove pulp from one dozen tomatoes and add to this pulp 3 large onions chipped fine, 6 peppers chipped fine, and 2 cucumbers. Add vinegar, salt and pepper to taste and serve in tomato cups.—Mrs. McGregor.

FRUIT SALAD

One pound dates stoned and cut in small pieces, mixed with equal amount of shredded cocoanut. Sprinkle with sugar and serve in individual dishes with whipped cream. —Mrs. J. T. McPherson.

POTATO SALAD

Boil 4 large potatoes and mash smooth, mince 2 onions and add to potato. Make a dressing of yolks of 3 hard-boiled eggs, 1 small teacup vinegar, 1 teaspoon black pepper, 1 dessert spoon each of celery seed and salt, 1 tablespoon each of prepared mustard and butter. Mix

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well with potato and garnish with slices of egg, celery or lettuce.—Mrs. S. W. Beasley.

BEAN SALAD

One small can baked beans, 2 hard-boiled eggs, 2 tablespoons pickle (sweet), 1 teaspoon onion. Chop the pickle and onion very fine and mix with beans and eggs. Serve on lettuce with mayonnaise dressing.—Mrs. Claud Christia.

CAROLINE PUCKETT SALAD

Two quarts cold boiled Irish potatoes, sized, mixed with the following ingredients, which have been chopped: 2 small onions, ½ cup nuts, ½ cup raisins, 1 cup grated cheese, 1 cup slawed cabbage, 1 cup chopped celery, 2 green sweet peppers, 1 red pepper, 3 apples, 3 sour pickles, whites of 4 boiled eggs. Mix with uncooked salad dressing.

Uncooked Salad Dressing

Yolks 4 hard-boiled eggs mashed and mixed with 2 tablespoons butter, ½ cup French mustard 2 tablespoons salt, 1 cup Carnation milk, 2 tablespoons sugar, ½ cup vinegar. Black pepper to taste.—Mrs. Leila Puckett.

CHICKEN SALAD

One large chicken boiled thoroughly tender. When cold chop with scissors across grain of meat. Chop in same way two stalks of celery. Season with salt and pepper. Mix meat and celery and pour over the following dressing: Beat 4 eggs well and stir while adding gradually 1 cup vinegar, 1 tablespoon butter, 3 tablespoons sugar, ½ tablespoon mustard mixed with dash of pepper. Put on fire and stir constantly until it thickens. Cool and add same amount of sweet cream. Four or 5 hard-boiled eggs chopped adds to salad.—Mrs. George Wade.

PIMENTO SALAD

One can pimento peppers chopped fine, 8 or 10 snowflake crackers, crumbled, 2 hard-boiled eggs chopped fine, sweet pickles, chopped fine, to taste, salt and pepper to season. Mix with mayonnaise.—Caroline Whiteside.

FRUIT SALAD

A very good fruit salad is made with sliced pineapple, pears, peaches, bananas, cherries, grapes and nuts. Any one of these can be omitted and very mellow apples used.

The dressing can be made with 1 egg, ½ teaspoon prepared mustard, 1 tablespoon sugar, 1 teaspoon salt, 1 teaspoon flour and 1 cup sweet milk. Stir this over a low fire until boiling. Then add juice of 1 lemon. It is well to wait until dressing is cool before adding lemon juice.—Mrs. C. B. Bernhard.

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GOLDEN DRESSING FOR FRUIT SALADS

One-fourth cup each orange juice, lemon juice, pineapple juice, ½ cup cream, 2 eggs. Heat fruit juices in double boiler; add slowly beaten eggs and sugar. Cook like a custard till it coats the spoon. Remove to a dish of cold water and beat till cold. Whip cream and fold it in. The dressing may be made before hand and the whipped cream added just before serving.

DATE SALAD

Three packages dates, 1 can raisins, 1½ cups ground nuts, 1 cup sugar, ¼ cup water. Boil sugar and water to make syrup, pour in some nuts. Stuff dates with mixture and cut in small pieces. Stir in raisins and nuts, sprinkle with cottage cheese.

DRESSING

Yolks 4 eggs, 4 tablespoons vinegar, 4 tablespoons sugar, 1 teaspoon salt, ½ scant teaspoon mustard. Cook in double boiler until thick. Add 1 dozen marshmallows, 1 cup chopped nuts, ½ pint whipped cream. Same dressing can be served with apricots, pineapple, peaches or pears.—Mrs. Mary McClure.

CELERY SALAD

Four bunches of celery, the stalks split in three parts and cut in half-inch pieces,; three nice apples pared and cut into small pieces, ½ pound fresh nuts. Mix all together and serve with the following dressing:

The yolks of 3 eggs beaten very light; add 1½ tablespoons butter, 1 teaspoon mustard, 1 teaspoon salt, ½ tablespoon pepper, 1½ tablespoons sugar, juice of 1 lemon, ¾ cup vinegar. Mix all together and cook in double boiler until it thickens, stirring all the time. When cool beat in 1 pint of whipped cream.—Mrs. Kate Prude.

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Three eggs, 3 tablespoons butter, 1 tablespoon sugar, 6 tablespoons vinegar, 6 tablespoons cream or milk, 1 teaspoon mixed mustard, ½ teaspoon pepper, ½ teaspoon salt, celery salt.

Mix vinegar and butter and cool. Beat eggs, add salt, sugar, milk and pepper, then add to the cooled mixture, and cook in double boiler until thick.—Mrs. J. B. Darden.

FRUIT SALAD

Six mellow apples, 2 stalks celery, 6 hard boiled eggs chopped fine, add one pound English walnuts and 1 pound white grapes. Pour over mixture a boiled salad dressing.—Mrs. George Wade.

CHICKEN SALAD

One large chicken, ½ dozen hard-boiled eggs, 1 bunch celery, 1 teaspoon red pepper, 1 teaspoon black pepper,

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¼ teaspoon mustard, butter size of large egg, vinegar and salt to taste. Cut chicken in small pieces. chop celery and whites of eggs, mash the yolks, softening them with the melted butter. Heat vinegar, mustard and pepper, and mix all well together, and add enough broth in which chicken was boiled to moisten.—Mrs. R. A. Hardin.

STUFFED TOMATO SALAD

Select tomatoes of unifrom size, remov eskins, cut cap from stem end and scoop out pulp. Mince one bunch celery, add to tomato pulp and mix with salad dressing. Fill tomato cups. Arrange for individual serving in nests of shredded cabbage and dress with mayonnaise. —Mrs. C. P. Atkinson.

POTATO SALAD

Cream potatoes for salad as you would for the table. Mash hot, add hot milk and butter and beat till white. Salt and pepper to taste. Add chopped onion, and season with cooked mayonnaise dressing. Hard-boiled eggs and celery improve this.—Mrs. George Wade.

TOMATO SALAD

One dozen tomatoes, 3 large onions, 6 sweet peppers, 2 cucumbers. Remove the pulp of tomatoes, add other ingredients chopped fine. Add vinegar, salt and pepper to taste. Serve in the tomato cups.—Mrs. McGregor.

GRAPEFRUIT AND CELERY SALAD

Remove all flesh from grapefruit and cut into small pieces. To one cup of grapefruit add one cup of diced celery. Serve on lettuce leaves with salad dressing.— Mrs. Alice Johnson.

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FRUIT SALAD

Chop fine 1 can sliced pineapple, 3 oranges, 3 bananas, 1 bunch grapes, 1 cup nuts. Add to this mixture salad dressing and ½ pint whipped cream.—Mrs. V. Foust Wiburg.

SALMON SALAD

One can red salmon; remove bones and add 4 apples chopped fine, 1 cup chopped sweet pickles, 1 orange chopped fine. Moisten with salad dressing. Mix and serve on lettuce.—Mrs. W. E. Faust.

CHRISTMAS SALAD

Into the center of a slice of pineapple stick a straight banana. Put salad dressing on to represent melted tallow and a marischino cherry for the blaze.—Mrs. John Bernhard.

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CAKES

POUND CAKE

One dozen eggs, 1 pound sugar, 1 pound butter, 1 pound flour. Cream butter and sugar, then add well-beaten yolks of eggs, then flour, then the whites beaten to a stiff froth. Bake about one hour.—Mrs. Mattie Jones McKewan.

WHITE POUND CAKE

.One pound flour, 1 pound sugar, 3/4 pound butter, whites of 16 eggs, 2 level teaspoons cream of tartar, 1 level teaspoon soda. Flavor with lemon extract. Bake slowly.—Mrs. J. B. Darden.

CARAMEL CAKE

One cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup sweet milk, 2 teaspoons baking powder. Flavor to taste. Bake in layers. Filling: 2 cups sugar, 1 cup sweet milk, 1 tablespoon butter. Boil till it drops from spoon. Set to one side. Take one cup sugar and put in skillet over fire, as it melts press with fork to keep from burning, when sugar is melted pour the white into the brown stirring constantly, vanilla flavoring.—Mrs. Emma Wood.

SYRUP CAKE

Two cups syrup, 1 cup sugar, 1 cup buttermilk with 1 teaspoon soda, 1/2 pound butter, 1 tablespoon ginger. Thicken with flour and cook in tolerably hot oven.

— Mrs. R. A. Turner.

SPONGE CAKE

Two cups powdered sugar, 2 cups flour sifted, 2 teaspoons baking powder, 4 eggs, 3/4 cup boiling water, a pinch salt, lemon or vanilla to taste. Beat white and yolk separately, add boiling water after all ingredients have been mixed. Bake in moderate oven.—Mrs O. P Hall.

NUT DROPS

Beat yolks of 2 eggs until thick, add gradually while beating 1 cup brown sugar. Then add 1 cup chopped nut meats, whites 2 eggs beaten stiff, 6 tablespoons flour mixed with a few grains salt. Drop from tip of spoon on buttered sheet. Spread evenly and bake in moderate oven.—Mrs. Jessie Byrd Bernhard.

TEA CAKE

One cup butter, 3 cups sugar, 1 cup butter milk, 3 eggs, 1 teaspoon soda, flour to taste. Add flour to make stiff dough. Roll a small amount at a time.—Mrs. J. B. Darden.

VELVET SPONGE CAKE

Five eggs, 2 cups sugar, 2½ cups flour, 1 cup boiling water. Beat yolks and sugar together. Leave off two

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whites, add other three whites well beaten, then cup of water and the flour sifted 2 or 3 times with a heaping spoon of baking powder and ½ spoon salt. Flavor with lemon and bake in large square bread pan. Cut in half and put togther with cooked icing made with remaining 2 whites and 1¾ cups sugar. Cover with icing and let stand a day before using.—Mrs. W. W. Dorman.

FAIRY LOAF CAKE

Four eggs beaten separately, 1¼ cups granulated sugar, ¾ cup butter, ½ cup sweet milk, 2½ cups flour, 1 teaspoon cream of tartar, scant ½ teaspoon soda; flavor to taste. Sift flour once and measure. Add soda, sift 3 times; cream butter and sugar thoroughly. Beat yolks to stiff broth and stir in. Whip whites to a foam, add cream of tartar and whip very stiff. Add milk, whites then flour, flavor and stir hard. Bake in slow oven.
—Mrs. Alice Johnson.

FRUIT CAKE SUPERIOR

Three pounds dry flour, 1 pound butter, 3 pounds seeded raisins, 2 cups sugar, 3 pounds currants, ¾ pound almonds, 1 pound citron, ½ pound orange and lemon peel mixed, 12 eggs beaten separately, 1 teaspoon allspice, 1 teaspoon cloves, 2 tablespoons cinnamon, 2 nutmegs, 1 pound nuts: 1 cup molasses with spices stirred in it 20 or 30 minutes slowly. Beat eggs lightly, flour fruit well stirring gradually, add teaspoon soda in little water. It improves this cake to add 3 teaspoons baking powder. If necessary add flour after fruit is put in, grease paper well for pan. Bake 3 or 4 hours in moderately hot oven. Makes 2 large cakes.—Mrs. E. McLendon.

CARAMEL CAKE

Whites of 8 eggs, 1 cup butter, 2 cups sugar, 3 cups flour, 1 cup sweet milk or water, 2 teaspoons Royal

Baking Powder, 1 teaspoonful vanilla. Cream butter and sugar then add eggs beaten to a stiff froth. Mix baking powder with milk or water, then flour cup at a time. Bake in layers. Filling: 4 cups sugar, 1 cup butter, 1 cup sweet milk. Put 3 of sugar, 1 cup butter, 1 cup sweet milk into double boiler and let come to a boil while you brown the other of sugar. Pour the white into the brown stirring constantly until done.—Mrs. Mattie Jones McKewan.

PRINCE OF WALES CAKE

Yolks of 3 eggs, 1 cup brown sugar, 2 cups flour, ½ cup butter, ½ cup sweet milk, 1 teaspoon baking powder, ½ spoon salt, 1 cup raisins chopped very fine, 1 cup currants, 1 tablespoon molasses, 1 teaspoon each of cinnamon, cloves, nutmeg. White, part: Whites of 3 eggs, 1 cup sugar, 1½ cups flour, ½ cup butter, ¼ cup milk,

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1 teaspoon baking powder. Bake in layers and put together with icing, alernating white and dark. Use any preffered flavoring for white batter and icing.

—Mrs. W. W. Dorman.

CREAM PUFFS

Place 1 cupful cold water and ½ cupful butter on the stove, when boiling hard stir in 1 cupful flour and add 3 eggs 1 at a time, beating vigorously each time. Do not grease your tins, but heat them very hot. Bake in a rather hot oven 30 minutes. When cold open the sides and fill with whipped cream slightly tinted a delicate green or pink, or fill with regular puff filling. After they are filled sift pulverized sugar over them. This recipe makes 12 cakes.

CREAM PUFF FILLING

Place 1 pint milk on stove in double boiler, mix 1 cupful sugar and two-thirds cup flour together, add 2 eggs and beat thoroughly. Add the mixture to boiling milk, stirring until thick. When partly cool flavor to taste.

—Mrs. Laura M. Robinson.

MARBLE CAKE

White part—whites of 4 eggs, 1 cup sugar, ½ cup butter, ½ cup sweet milk, 2 tablespoons baking powder, 1 teaspoon vanilla or lemon, 2½ cups sifted flour.

Dark part—yolks of 4 eggs, 1 cup brown sugar, ½ cup molasses, ½ cup of butter, ½ cup sour milk, 1 tablespoon ground cloves, 1 tablespoon cinnamon, 1 tablespoon mace, 1 nutmeg grated, 1 tablespoon soda to be dissolved in a little milk and added after a part of the flour is stirred in and 1½ cups sifted flour. Drop a spoonful of each kind in a well buttered cake tin, first the light part then the dark alternately. You may use different colorings.—Mrs. J. H. Aldridge.

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SPONGE CAKE

Three eggs, 1½ level cups sugar, 1½ level cups flour, 2 level teaspoons Rumford Baking Powder, grated rind one lemon, ½ cup cold water.

Beat eggs without separating the whites and yolks until very thick; gradually beat in the sugar, then the grated rind, and alternately the water and the flour sifted with the baking powder.—Mrs. J. M. Phillips.

SOFT GINGER CAKE

One cup syrup, 1 tablespoon soda, 1 cup sugar, 1 tablespoon ginger, 1 cup hot water, 1 teaspoon salt, ½ cup lard, flour to make stiff batter. Raisins may be added.

—Mrs. Leila Puckett.

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starch or flour. To this add 1 1-3 cups cold water. Set in double boiler and cook until consistency of thick custard. Spread this mixture on well-made cooked pastry, cover with meringue made with 2 whites and 4 tablespoosn sugar. Brown lightly.—Mrs. Charles G. Brown.

MOCK MINCE PIE

One cup raisins, ½ cup vinegar, 1 cup currants, 1 cup sugar, ¾ cup molasses, 1 cup bread crumbs, 1 lump butte, 1 teaspoon different spices. Cool until it thickens. —Mrs. R. T. J.

RAISIN PIE

One-half box cleaned raisins, ¾ cup sugar, 1 large tart apple chopped fine, ⅛ tablespoon salt. Stew raisins until soft. Mix other ingredients. Bake in good pastry with top crust or strips.—Mrs. J. M. Clem.

PRUNE PIE

One lb. prunes steamed tender. Remove seeds and run through food chopper. Whip whites of 4 eggs prefectly stiff and beat into pulp lightly. Fill cooked pastry shells with the mixture and cover with whipped cream and serve.—Mrs. Charles G. Brown.

SYRUP CUSTARD

Three eggs, 2 cups syrup, butter size of walnut. Let syrup boil and stir into the well-beaten eggs. Add butter, flavor with ginger. A little sugar may be added. This makes 2 pies.—Mrs. Alice Johnson.

TRANSPARENT CUSTARD

Three eggs, ½ cup butter, ¾ cup water, 1 cup sugar. Boil sugar and water a few minutes, add butter. Pour over well beaten yolks slowly.. Bake in pastry and cover with meringue made with the whites of 3 eggs and 3 tablespoons sugar.—Mrs. Dora M. Walker.

CHOCOLATE PIE

Two eggs, 1 cup sweet milk, 1 tablespoon of grated chocolate, 1 tablespoon flour, 1 cup sugar. Heat milk with chocolate and flour. Whip yolks and sugar and pour milk mixture into them and boil until thick, stirring all the time. Flavor with vanilla. Pour custard into baked pastry and cover with meringue made with the whites of eggs.—Mrs. E. A. W.

JEFF DAVIS CUSTARD

One cup buttermilk, 3 eggs, 1 cup sugar, 2 tablespoons flour, 1 tablespoon butter, flavor with lemon. Bake in rich pastry. Make meringue of 1 tablespoon sugar and the white of 1 egg beaten stiff.—Mrs. Alice Johnson.

FILLING FOR LEMON PIE

Three level tablespoons flour, 1 level tablespoon butter, 1 level cup sugar, 3 egg yolks, ½ level teaspoon salt, 1 lemon, 1 cup boiling water. Mix flour, sugar and salt: add boiling water and stir until smooth and boiling, add butter and yolks beaten lightly and mixed with lemon juice.

MERINGUE FOR LEMON PIE

Whites of 3 eggs, 5 tablespoons sugar. Beat whites well, then gradually add the sugar. Bake crust before the filling is poured on and the pie is nicer.—Mrs. Steger.

MINCE PIE

Five cups of cooked beef after grinding. The meat should be thoroughly boiled the day before grinding. Three cups cider that has been boiled until thick. 2½ cups suet, 7½ cups of apples, ½ cup vinegar, 1 cup molasses. 5 cups sugar, ¾ pound citron, 2½ pounds raisins, 1½ pound small raisins (not to be put through the grinder), salt to taste, juice and rind of 2 lemons, juice and rind of

2 oranges, 1 tablespoon mace and nutmeg, 2 tablespoons each of cinnamon, cloves and allspice, 2 tablespoons lemon extract, 1 teaspoon almond extract, 3 cups liquor in which beef was cooked. Grind the ingredients in food chopper, mix all together and put in large kettle and let simmer the best part of a morning, stirring frequently. Pack in glass jars and keep in dark place. In making pie, add cider to moisten so that it is not stiff.—Selected

CRANBERRY PIE

One cup of cranberries, ½ cup seeded raisins, 1 cup sugar, ½ cup cold water, 1 tablespoon of flour. Boil until cranberries can be mashed with a spoon, remove from fire, add 1 teaspoon vanilla and bake with top and bottom crusts. This makes one pie.—Mrs. J. B. Simpson.

CHOCOLATE CUSTARD

One five-cent cake of sweet chocolate, ½ cup sweet cream, yolks of 2 eggs, 2 tablespoons sugar, 1 teaspoon corn starch; level pan with pastry and bake like egg custard. Use the whites for meringue.—Mrs. W. M. Lively.

AMBER PIE

Jelly or jano 2-3 cup, butter ¼ cup, sour milk ½ cup, 1 tablespoon flour, yolks of 2 eggs. Flavor with vanilla, cover with meringue made with the two whites.—Myrtle Alexander.

CREAM PIE

Beat thoroughly the yolk of two eggs with ½ cup sugar, add 1 heaping teaspoon corn starch, the same of flour dissolved in milk. Pour into 1 pint of boiling milk and let cook about three minutes. Let cool and flavor with orange or any desired flavor. Pour into a baked crust. Beat the whites of the eggs to a stiff froth, add half a cup of sugar, flavor with orange. Put on top and brown slightly.—Mrs. J. W. Mullin.

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BANANA DESSERT

Peel ripe bananas and roll them in salted peanuts that have been beaten fine. Serve one whole banana on dessert plate and cover with whipped cream.—Mrs. W. V. Cornell.

BANANA PIE

Line a deep pie plate with rich pastry and bake. When cold fill with thin slices of banana, sprinkle with powdered sugar and cover with whipped cream.—Mrs. E. G. Burchfiel.

SOUTHERN TOMATO PIE

For one pie peel and slice green tomatoes, add four tablespoonsful vinegar, 1 of butter, three of sugar, flavor with nutmeg or cinnamon. Bake with two crusts slowly.

A DELICIOUS APPLE CUSTARD

Six acid apples medium size, one tumbler of sugar, 2 tablespoons butter, two tumblers of very rich cream, six eggs, lemon grated, ½ the juice.

Peel apples and grate them; cream butter and sugar together, beat eggs separately, and mix as for cake. Bake on puff pastry. Two custards.—Mrs. J. B. Mead.

DELICATE CUSTARD

Two eggs, 1 cup sugar, 2 tablespoons flour, 1 tablespoon butter. Put all into bowl and beat to a cream, then stir in ½ pint sweet milk. Flavor to taste. Two custards.—Miss Emma Wood

PINEAPPLE PIE

Yolks 4 eggs, 4 heaping tablespoons flour, 2 cups sugar, 2 cups sweet milk, 1 teaspoon vanilla, butter size of walnut. Measure sugar and flour, mix together by rubbing with hands; break eggs, beat, then add flour and sugar, pour in the milk gradually and stir well until all is mixed. Put into a double boiler and cook until it is a thick paste.

Drip one large can pineapple. Stir pineapple into this paste. Then pour into ready baked crusts. For meringue beat whites and put in two tablespoons of sugar to the egg, put in flavoring, spread on pies and bake a light brown. Banana may be used instead of pineapple.—Mrs. J. W. Riddle.

APPLE CUSTARD

Six apples, medium sized, 1 cup sugar, 3 tablespoons butter, a little heaped, or 2 cups thick cream, 6 eggs, 1 lemon peel grated and ½ the juice. Peel apples and grate them; cream butter and sugar. Beat eggs separately and mix as for cake. Bake in puff pastry. Two custards.—Mrs. Alice Johnston.

SWEET POTATO CUSTARD

One cup boiled or baked potato, mashed, 1 cup butter, 1 cup sugar, 3 eggs well beaten; cream potato and butter. Beat eggs and sugar together and mix with potato. Flavor and bake in rich pastry.—Mrs. Alice Johnston.

PUDDINGS

MACCAROON PUDDING

Make a thick custard of 1 quart milk, 5 eggs, 5 tablespoons of sugar, 2 tablespoons of corn starch and ½ envelope Knox gelatine dissolved in ½ cup of cold water. Set on ice to congeal. Line pudding dish with 1 dozen maccaroons. When in place put over them the congealed custard. Over this put whipped cream, sprinkle with nuts or any preferred fruit. Serves 12 or 14 persons. —Mrs. Chas. G. Brown.

BREAD PUDDING

One pint slightly browned bread crumbs ground, 2 tablespoons butter, 1 cup sugar, 2 or 3 eggs, 1 cup of sour milk, into which put scant teaspoon soda, 1 cup sweet

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milk, mix in 1 pint stewed fruit, or ½ cup raisins, or ½ cake chocolate. Bake ½ hour and serve with sauce or cream.—Mrs. George Wade.

SPICE PUDDING

One cup butter, 1 cup sugar, 1 cup buttermilk, 2 teaspoons soda dissolved in the milk, 1 cup syrup, 1 teaspoon cloves, 1 teaspoon spice, 1 teaspoon nutmeg, 1 quart flour, 2 eggs beaten in last of all. Serve hot with sauce.

Leave out syrup, substitute 1 cup sugar, add raisins makes delicious cake muffins.—Mrs. D. Bernhard.

SCOTCH PLUM PUDDING

One pound raisins, 3 ounces sugar, 1 pound currants, 1½ ounces grated lemon peel, 1 pound suet, 6 eggs, ¼ pound flour, a little nutmeg and ginger grated. Work all together, put into a cloth and tie firmly, allowing room to swell. Boil 5 or 6 hours and never let stop boiling till done.—Mrs. A. A. Pratt.

CHARLOTLE RUSSE

Yolks of 4 eggs, cream with 1 cup of sugar. Add whites beaten stiff, 1 pint cream whipped, 1 envelope Knox gelatine dissolved in ½ cup water. Add slowly to mixture. —Mrs. Vivian McDonald.

RAINBOW PUDDING

One half box Knox gelatine, 5 tablespoons cold water, 1 cup boiling water, 1 cup sugar, 5 egg whites beaten stiff.

Dissolve gelatine in cold water, add boiling water and sugar, stir until dissolved; let cool, add the egg whites, beat into gelatine, then divide into three parts, add chocolate to one, color one pink, leave one white, beat each part, flavor, cool on ice and then stack. Serve sliced with whipped cream and cake.—Mrs. H. P. Thetford.

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CHARLOTTE

One pint cream, 1 pint milk, ½ box gelatine, 1½ cups sugar, 4 egg whites.

Dissolve gelatine in water enough to cover, add milk and cook until it begins to set. Have cream beaten, also eggs; put all together and flavor.—Mrs. H. P. Thetford.

CRACKER PUDDING

One pint sweet milk, yolks of 2 eggs, 3 crackers rolled fine. Flavor and bake. Use ¾ cup of sugar and the whites of the eggs beaten stiff, spread over pudding and brown. —Mrs. O. P. Hall.

FRUIT PUDDING

To one box gelatine add 2 qts. of water, the juice of four lemons and 2 oranges sweeten to taste. When ready to congeal stir in ½ lb. of dates, ½ lb. of dried figs cut up, ½ dozen bananas sliced and ½ lb. English walnuts. Serve with whipped cream, slightly swetened and flavored with vanilla.—Mrs. J. W. Lavender.

COTTAGE PUDDING

Two heaping cups flour, 2 heaping teaspoons baking powder, ¾ cup sugar, 1 cup sweet milk, 3 tablespoons melted butter, 1 egg, ½ teaspoon salt.

SAUCE

One cup sugar, ½ cup butter, 1 lemon grated rind and juice, 1 egg, 1 cup boiling water.

Cook in double boiler until it thickens.—Mrs. A. L. Brooks.

CORN STARCH PUDDING

One pint sweet milk, whites 3 eggs, 2 tablespoons corn starch, 3 of sugar, a little salt. Put milk in double boiler and when it reaches boiling point, add sugar, then the starch dissolved in a little cold milk and lastly the whites of eggs whipped to a stiff froth, cook a few minutes and pour into cups filling about half full, having flavored to taste. For sauce make a custard as follows: Bring to boiling point 1 pint milk, add 3 tablespoons sugar, then heat the beaten yolks of eggs thinned by adding 1 tablespoon milk. Stir all the time until it thickens, flavor to taste. In serving, put one of the moulds in dish and pour over the custard.

To make a chocolate pudding flavor the pudding with vanilla, remove two thirds of it and add ½ cake of chocolate, dissolved in a little milk. Put a layer of the white pudding in the mold, then the chocolate, then the white.

A banana, a pineapple, or strawberry pudding may be made by mixing either fruit with the white pudding.—Mrs. Alice Johnson.

UNCOOKED PLUM PUDDING

One package gelatine soaked in 1 cup cold water 5 minutes, 1½ pt. boiling water, 1 teaspoon salt, 10 tablespoons sugar, juice of 2 lemons, 1 cup of wine or grape juice, 1 tablespoon vanilla, pour over 2 cups grape nuts, 2 cups chopped raisins, ½ cup English walnuts, 1 large apple chopped fine, 2 ounces citron. Stir occasionally until mixture begins to mould. Serve with whipped cream.—Lucile S. Glass.

CHARLOTTE RUSSE

Whip 1 quart rich cream to stiff forth and drain well on seive. To 1 pint milk add 6 eggs beaten very light; make very sweet and flavor high with vanilla. Cook over hot water until it is a thick custard. Soak 1 ounce of Knox gelatine in a very little water and warm over hot water. When the custard is cold, beat in lightly the gelatine and the whipped cream. Line the bottom of mold with buttered paper, the sides with sponge cake or lady fingers fastened together with the white of an egg. Fill with the cream, put in cold place or on ice. To turn out dip the mold a moment in hot water. In draining the whipped cream all that drips through can be rewhipped.—Mrs. Kate Prude.

LEMON SAUCE

Sugar (brown or white) ½ cupful, 1 cup boiling water, 1 tablespoon corn starch, 2 tablespoons butter, 1 tablespoon lemon juice. Mix sugar and cornstarch, stir into them the boiling water and boil 5 minutes. Take from the fire and add butter and lemon juice.—Mrs. J. E. Murphree.

CHOCOLATE SAUCE

Many housekeepers, do not know that some kinds of chocolate sauce will keep indefinitely and besides being nice to have on hand to use as a sauce for ice creams, puddings, etc., is splendid to use in an emergency if you wish to make hot chocolate in a hurry. In such case merely reheat with milk, milling for a few minutes with a Dover egg-beater.

Our favorite recipe is, cook together until it is the consistency of maple syrup or thicker if desired, one cup boiling water, 1 square chocolate, ½ cup sugar and a pinch of salt. Just before serving add 1 teaspoon vanilla. —Selected.

MINT SAUCE

Dissolve 1 tablespoon of powdered sugar in ½ cup vinegar. Pour this over ¼ cup finely chopped mint leaves and stand for ½ hour on back of stove to infuse. If vinegar is very strong, dilute with water. Of course, if you need more than this, double recipe. This sauce will keep for about a week, and is fine to serve with roast lamb or mutton.—Mrs. Mable Nutt Hubbard.

VINEGRETTE DRESSING

One tablespoon red peppers chopped fine, 1 tablespoon onion, 1 tablespoon salt, 1 table spoon powdered sugar, 2 green peppers, 2 teaspoons parsley, ½ cup olive oil, 5 teaspoons vinegar. Chop peppers separately and then mix all together.—Mrs. Mable Nutt Hubbard.

PRESERVES

PEAR AND PINEAPPLE MARMALADE

Four quarts pears, 8 cups sugar, 2 large pineapples or 1 large can grated pineapple. Prepare fruit and put through food chopper. Add sugar and boil until clear. Seal in jars.—Marion H. Neil.

SUN PRESERVED STRAWBERRRIES

Two pounds strawberries, 1 cup water, 1 pound sugar, boil sugar and water until it will spin a thread when dropped from a spoon. Add strawberries and boil 2 minutes. Remove from fire and spread one layer thick on platter. Cover with glass or netting and place in sun 3 or 4 days. Put in sterilized jars, cover with melted paraffin and seal.—Marion H. Neil.

QUINCE PRESERVES

Boil quinces unpeeled until they begin to get soft enough to peel. Peel and quarter, removing core. Weigh sugar pound for pound, water to cover about 1½ quarts to a peck to which has been added part of the sugar. Afterwards add remaining sugar and boil about 2½ hours or until a rich dark red.—Mrs. Steele.

FIG PRESERVES

Weigh figs. Leave stems on and peel with pen knife. Put 5 pounds in lime water and let stand 1 hour. (One heaping tablespoon alum to 2 gallons of water.) Take out of lime water and put in alum water and let stand 1 hour. Weigh pound for pound of sugar. Make syrup before figs are put in. Lift figs from alum water and drop in boiling syrup, cover pan and let steam until done. Before quite done add lemon slice cut crosswise.—Mrs. C. G. Brown.

HOW TO PERSERVE A HUSBAND

First get one, not too young, but tender and healty, moral growth. Make your selection carefully and let it be final. Otherwise they will not keep and like wine, they improve with age. Do not pickle or put in hot water. This makes them hard and sour. Prepare as follows; Sweeten with smiles according to variety. The sour, bitter kind are improved by a pinch of salt of common sense. Spice with patience. flavor with kisses according to taste. Wrap well in a mantle of charity. Preserve over a good fire of steady devotion. Serve with peaches and cream. The poorest varieties may be improved by this process and they will keep for years in any climate.

N. B.—Wives may be preserved in the same way.

PICKLES AND RELISHES

SWEET PEACH PICKLE

One peck peaches, peeled, 4 pounds sugar, 1 quart vinegar, 2 ounces stick cinnamon, 2 ounces cloves. Boil sugar, vinegar and cinnamon 5 minutes and add a few peaches at a time with 1 or 2 cloves in each. When done enough to prick easily with a fork, remove and place in jars and drop ohters in boiling syrup to cook until all have been cooked. Fill jars well. Boil syrup down to ½ the original quantity and pour over peaches. Seal hot.—Mrs. Thyrza Nutt.

TOMATO PICKLE

One peck green tomatoes, 2 onions, 1 oz. spice, 1 oz. ginger, 1 oz. white mustard seed, 1 oz. tumeric, 2 oz. ground mustard, 1 oz. sugar, enough vinegar to cover. Mix all and boil 2 hours. Tomatoes and onions should be sliced, sprinkled with salt and allowed to stand over night.—Mrs. J. B. Darden.

CHILI SAUCE

Eighteen large tomatoes, peel and chop fine, 8 green peppers, 2 tablespoons salt, 4 teaspoons ground ginger, 2 large onions, 4 teacups vinegar, 4 teaspoons salt, 2 taspoon cloves, 2 teaspoons alspice, 2 teaspoons nutmeg, 3 teaspoons cinnamon; mix all and boil down.—Mrs. B. P. Burwell.

GREEN TOMATO PICKLE

One peck green tomatoes, 4 oz. white mustard seed, 6 green peppers, ½ cup brown sugar, 2 red peppers, 1 oz. cloves, 4 onions, 1 oz. whole peppers, ½ lb. (cup) salt, 1 oz. allspice, vinegar, 1 oz. celery seed, 1 oz. stick cinnamon, ½ oz. mace.

Slice tomatoes, peppers and onions, sprinkle salt over them and let stand over night. Drain and put in a porcelain lined kettle with vinegar, sugar and spice and boil until clear. Seal in sterilized jars.—Selected Marion H. Neil.

MARYLAND PICKLE

Two quarts ripe peeled tomatoes, 2 quarts peeled green tomatoes, 1 large head cabbage, 12 medium sized onions, 3 red peppers, ½ cup salt, 1 pound brown sugar, ½ cup yellow mustard seed, ½ cup grated horse radish, 4 stalks chopped celery, vinegar. Chop celery fine, add salt and let stand over night. Drain, add sugar and other ingredients and vinegar, and boil 40 minutes. Seal hot.

APPLE CHUTNEY

Three pounds apples, 2 pounds Sultana raisins, 3 lemons, 4 cups brown sugar, 1 tablespoon ground ginger, 1 teaspoon paprika, 1 teaspoon salt, 4 chillus, 1 chopped onion, 1 pint Farragos vinegar, 4 cups vinegar, 2 pounds dates. Put fruits through food chopper, add other ingredients and boil until tender. Bottle when cold.—Marion H. Neil.

CRAB-APPLE RELISH

Six pints chopped crabapples, 3 oranges, 2 pounds of raisins, 6 pounds sugar, 2 cups vinegar, 1 teaspoon each cinnamon, cloves and allspice. Add to crab apples the sugar, grated rinds and juices of oranges, raisins, vinegar and spices. Let stand over night. Cook slowly until soft. Seal.

GRAPE CATSUP

Nine pounds grapes, 3 pounds granulated sugar, 2 pounds brown sugar, 1 pint vinegar, 1 tablespoon each cloves, allspice, mace and salt, ½ teaspoon red pepper. Put grapes in kettle with just enough water to prevent scorching. Cook till tender and rub through seive. Add vinegar, salt and spices and boil until very thick.

Delicious with chicken and pork.—Marion H. Neil.

TOMATO SAUCE

One pk. ripe tomatoes, 1 doz. apples, ½ doz. onions, 4 cups sugar, 1 qt. apple vinegar, 1 tablespoon black pepper, 1 tablespoon salt, 2 pods red pepper.

Cook all together and mash fine. Seal in jars.—Mrs. Julia Hale.

TOMATO SAUCE

One pk. ripe tomatoes, 1 doz. apples, ½ doz. medium sized onions, 4 cups sugar, 1 qt. good vinegar, 1 tablespoon black pepper, 1 tablespoon salt, 2 small pods red pepper. Scald tomatoes and mash fine. Cook apples and onions separately and mash. Mix all ingredients and cook until thick.—Mrs. W. W. Hale.

CUCUMBER RELISH

One half doz. cucumbers peeled and grated, season with salt and pepper. Fill jar about three-fourths full of this mixture and fill with vinegar.—Mrs. Sallie Byrd.

PEPPER RELISH

Twenty-four large sweet peppers, 12 hot peppers, 15 medium sized onions. Seed peppers and run through chopper. Pour boiling water over them and let stand until cool enough to handle. Squeeze out and add 1 cup sugar, and 1 quart vinegar. Boil 15 minutes. Seal hot.

ICES AND BEVERAGES

LEMON SHERBERIT

To make one gallon. Make a sweet lemonade using 8 lemons. Put in freezer and chill. Take 1 pint cream and milk add to beaten whites of four eggs. Sweeten to taste. Add to the chilled lemonade. Then freeze.—Mrs. D. E. McLendon.

STRAWBERRY SHERBERT

One quart ripe berries, 1 pound sugar, 1 quart water, juice 2 lemons. Boil sugar and water together 5 minutes. Add lemon juice to berries and mash them thoroughly. When cold mix, freeze. When nearly frozen add meringue of 1 egg white beaten and 1 tablespoon sugar.—Mrs. George C. Oliver.

APRICOT ICE

One can apricots with thick syrup. Mash thoroughly and strain; add 1 quart water, 1½ cups sugar, stir until sugar is dissolved then freeze.—Mrs. Victor M. Randolp.

FRUIT ACID

To 12 lbs. fruit add 5 ounces tartaric acid. Pour over this 2 qts. boiling water and let stand 48 hours. Strain and to each pint of juice add 1 pint sugar.—Mrs. D. E. McLendon.

UNFERMENTED GRAPE JUICE

Boil grapes and strain as for making jelly, pressing all juice through. To each gallon of juice add 1 pound sugar. Boil five minutes and seal in air tight jars.—Mrs. Geo. C. Davis.

PINE-APPLE SHERBET

Three cups sugar, 3 cups water. Mix and let come to boil and cool. Use juice of 3 lemons, juice of 3 oranges, 1 small can of grated pine-apple. Freeze until it begins to harden and add the beaten whites of 2 eggs. Freeze until hard.—Mrs W. L. Hayes.

COFFEE

For 6 cups of water use 5 tablespoons of Dixie Club Coffee. Stir 2 egg yolks in with the coffee grounds, then tie up in cheese cloth bag, boil coffee pot 3 minutes.

CANDIES

CREAM MINTS

Two cups sugar, 2 teaspoons vinegar, small pinch of soda, 3/4 cups water, 3/4 teaspoons extract of mint, whites of 2 eggs, 2 teaspoons vinegar. Put sugar, water and vinegar in vessel; dissolve and cook until it makes a firm ball when dropped into cold water. Pour half of it over the softly beaten whites, beating all the while. Cook remainder 1 minute longer, adding the soda as it is put back to cook. Pour over the mixture, beat, add flavoring, beat until it begins to thicken. Drop on buttered plate or oiled paper with 2 teaspoons in small shells. If cooked just right it will hold its shape and soon harden. —Mrs. W. I. Walston.

COCOANUT CREAM CADY

Heat slowly together 1½ lbs. granulated sugar and the milk of a cocoanut until the sugar is melted. Then boil for five minutes. Add 1 cocoanut finely grated and boil for five minutes, stirring constantly to prevent burning. It will take this candy two days to dry.—Mrs. J. B. Darden.

TAFFY

Two cups of good syrup, 2 cups sugar, 1 tablespoonful vinegar, 1 small piece butter. When boiled till it cracks in water, pour on marble, pulling with as little handling as possible.—Mrs. Sallie Cary.

HICKORY NUT CREAM

Two and ½ cups sugar, ¼ cup vinegar, ½ cup water. Boil together, breaking constantly until it hardens. Add 1 cup hickory nuts and beat until it creams, mold into balls just before it hardens.—Lula Hunt.

PEANUT BRITTLE

Melt 1 pint of sugar, add 1 cup parched ground peanuts. Pour on buttered marble and roll very thin. When cold break into pieces.—Lula Hunt.

CHOCOLATE FUDGE

Three lbs. sugar, add 1 cake Baker's chocolate, 1 pint sweet milk, 1 large spoonful butter. Melt chocolate. add sugar milk and butter. Cook till tried it grains. Flavor with vanilla. Beat till it begins to thicken. Pour in buttered molds. When nearly cool cut in squares.—Mrs. Sallie Cary.

CARAMEL CANDY

Three cups sugar, 1 cup sweet milk, 1 cup sugar carametized, 1 teaspoon vanilla extract, 1 cup nut meats, chopped, small lump butter.

Put the milk and 3 cups of sugar on fire at same time. Put 1 cup of sugar and lump of butter in skillet and heat until it melts or carametizes, then pour into the other vessel that has begun to boil stirring all the while. Cook until it makes soft ball in water. Remove from fire and heat until it begins to cool. Add extract and nuts and heat until begins to thicken. Pour in dish and make into squares before it hardens.—Mrs. R. I. Walston.

SANDWICHES

PRUNE AND NUT SANDWICHES

Remove the stones and finely chop cooked prunes; measure pulp and half the quantity of chopped English walnut meats, moisen mixture with mayonnoise.

Use as filling between thin slices of bread. Cut in any desired shapes. Serve with cocoa or golden fizz.—Selected.

TUTTI-FRUTTI SANDWICHES

Finely chop or pass thru a meat chopper ¼ lb. each candied cherries, peaches, pears, apricots and pine-apples. Moisten with finely chopped orange marmalade spread between lady fingers. Serve with tea or cocoa.—Selected.

TOASTED CHEESE WITH NUT MEATS

Cut thin slice of rich cheese a trifle smaller than saltine crackers. Arrange saltines in a dripping pan side by side, cover with sliced cheese and over cheese place the halves of pecan or English walnut meats. Sprinkle with salt and paprika, set in the oven to melt the cheese. Oven should be hot enough to brown the crackers. Selected.

SANDWICH FILLING

Put through meat chopper ¼ lb. of boiled ham, 1 cup of peanuts, 1 cup of sweet pickle. Add to this mixture salad dressing and spread on buttered bread.—Mrs. V. Faust Wilberg.

SANDWICH FILLING

One lb. of seedless raisins, ¼ lb. of cheese. Run through food chopper. Moisten with salad dressing. Mix well and spread between slices of bread.—Mrs. W. E. Faust.

ALMOND CELERY SANDWICHES

A delicious sandwich filling is made from one part chopped almonds and two parts shredded or grated celery, pinch of salt. Moisten mixture with mayonnaise and spread between crustless sheis of brown bread. —Selected.

BANANA SANDWICHES

Peel as many chilled ripe bananas as there are persons to be served. Split lengthwise, put the halves together with the filling of raisins, walnuts and preserved ginger, chopped fine and moistened with lemon juice and arrange on individual salad plates. Garnish with lemon and watercress. Serve with whipped cream mayonnaise. —Selected.

Cheese Fondue

One lb. grated cheese, 2 cups grated biscuit or bread crumbs, 1 qt. sweet milk, 2 tablespoons butter, 2 eggs, 1 tablespoon salt, pinch caynne pepper if desired.

This makes a delicious breakfast dish served on toast with crisp bacon. Also makes a nice sandwich spread between thin buttered bread and toast.—Mary B. McClure.

CHEESE TOAST

One cup grated cheese. Pour 1 cup sweet milk over this and let set until dissolved. Add 1 tablespoon butter, add salt and pepper, 2 eggs well beaten. Cook till thick, spread on toasted bread.—Mrs. W. W. Cornwell, Jr.

EGG OMELET

Three eggs, 1 tablespoon flour, 9 tablespoons sweet milk, pinch of salt. Beat yolks (only 1 or 2 strokes) add flour, then milk. When smooth add whites of eggs beaten to a stiff froth and cook at once in a hot skillet in which a scant tablespoon of lard has been melted.

Slip under lid around it occasionally a thin broad bladed knife to prevent burning, as soon as it has become set put it in the oven to brown quickly. Fold double, slip on a hot platter and serve at once. In making meat omelets, have meat cooked. Grind, season and sprinkle on omelet just before folding.

Cheese omelet is nice prepared the same way.—Mrs. J. M. Shelburn.

SALMON CROQUETTES

Two cups salmon, 1 egg, 1 teaspoon salt, ½ teaspoon pepper, 1 tablespoon lemon juice, speck nutmeg.

Remove all skin and bone. Pull fish apart, in small pieces using a fork. Season with salt pepper. Add egg well beaten, then nutmeg and lemon juice. Shape, roll in crumbs, beat in egg and crumb again. Place in ice box long enough to become firm, then fry in deep fat. Drain on brown paper and serve garnished with parsley or watercress. (Tuna fish may be used instead of salmon.) —Mrs. Leo C. Chrisman.

ROSE LUNCHEON PLATE FOR APRIL

(Menu serves twenty-six)

TUNA SALAD IN TOMATO CUPS

CRACKERS

PIMENTO CHEESE SANDWICH

OLIVES

STRAWBERRIES AND CREAM

ANGEL FOOD CAKE

ICE TEA

TUNA SALAD

Three cans white tuna, 6 apples dried, 1 bunch celery diced fine, ½ lb. almonds, (cut fine) 1 tablespoon lemon juice, salt, mayonnaise.

Flake tuna, add celery, apples, almonds, lemon juice and salt to taste. When ready to serve, mix with mayonnaise. Place in tomato cups made by cutting off bloom end of tomato and scooping out pulp with spoon. Cut the peeling back with paring knife to make rose petals. After filling cups with salad, top with mayonnaise and use branches from rose bush to form stems.

STRAWBERRIES WITH CREAM

Four boxes berries, 1 quart thick cream. Crush berries and whip cream moderately stiff adding sugar to both to suit the taste.

Into frappe glasses put a tablespoon of berries then cream and berries and cream again with 2 whole berries in top. This is delicious with angel food cake.—Mrs. Leo C. Chrisman.

JAPANESE TEA PARTY

"O CUP OF JOY"

Overflown with lucious rubies and Odorous Cubes. (Fruit cocktail consisting of red cherries and pineapple Cubes, sweetened)

BURIED TREASURE

(Jellied Chicken)

Boil chicken until very tender. Take off of bones in strips. Mix with a small amount, a qt. possibly of the broth in which the chicken was boiled. Two envelopes Knox gelatine. After placing very thin rings of boiled egg whites in a pan, put the chicken around to resemble nests. Over this pour the broth and gelatine mixture. Salt and pepper to taste and put in refrigerator to congeal. (Each nest is a serving.)

EMERALDS RARE IN SETTINGS FAIR

(English Peas In Pastry Cups)

"NOT WHAT THEY SEEM"

(Surprise Potatoes)

Select medium sized potatoes; peel and boil until slightly done. Remove from the fire and cut in two. Scoop the potato out with a small spoon being careful not to break potato cup. Into this potato put salt, pepper, butter, small amount of onion, red pepper or pimento and milk.

Mash all thoroughly and put back in the potato cups. Stick the two halves together securely and fry in very hot fat; turning all the time until they are brown all over, like oysters.

"NOT GRITTY BUT WITCHY"

(Bread and Butter Sandwich)

"CHILLY DOWN POUR"

(Ice Tea)

STUFFED DATE SALAD

Get the large sized stuffed dates, place on lettuce leaf, top with tablespoon of whiped cream and one of mayonnaise dressing.

BEATEN MALICIOUSLY AND SPREAD DELICIOUSLY

(Angle food cake with whipped cream)

HOUSEHOLD HINTS

Hot cake or bread can be cut by drawing a thread through it.

A pinch of soda dropped on the stove will absorb burning odors.

Wash and dry and then rub sweet or Irish potatoes with a little grease before baking. This prevents waste.

Any kind of pastry can be made and set in ice box over night or for hours and be all the better when baked.

Clean kitchen sink with kerosene on wool cloth.

REMEDY FOR BAD COUGH

Small cup of flaxseed, 1 qt. of water, 1 cup sugar, juice of 3 lemons. Boil until thick, about jelly, strain.

Take a tablespoonful about every hour oftener if necessary.—Mrs. E. G. Burchfiel.

To peel tomatoes to be served cold. Put on long fork and dip into boiling hot water a moment. If done one at a time and put on ice till ready for use, they are just perfect.

Put screw eye in end of broom handle and hang on nail to keep broom in good shape.

Drop eggs into hot grease, cover with a lid a few minutes. Each egg comes out separately.

Try using eggs cooked like this and sliced onions between bread spread with dressing for a sandwich